



Aloxe-Corton 1er Cru "La Toppe au Vert"

AOC Aloxe-Corton 1er Cru "La Toppe au Vert",



This is a 1er Cru Aloxe Corton a little aside from the standards of appellation because finesse of the tannins directs it more towards a characterisation wines product in Côte de Nuits.

PRESENTATION

I like to describe the wines of this terroir as being light without being skinny, the soils very limestone offer nice elegance and tension. This wine is characterized by beautiful purity and great finesse which don't forget to offer a beautiful length.

THE VINTAGE

1667 bottles and 48 magnums have been produced in 2018.

LOCATION

Our parcel is 0.31 ha planted in 1965.

This parcel is at the heart of the village Ladoix Serrigny on the slopes South-East of the hill of Corton down below Corton Vergennes.

TERROIR

Soil thin and clayey texture and moderate stoniness. It is the result of the alteration of the limestone in the formation of the Limestones of Comblanchien. This type of soil leads the vine's root system to develop more horizontally than at depth.

WINEMAKING

Harvesting is manual and entirely destemmed.

3 weeks of fermentation with a very moderate intervention and few pigeage.

50% new oak barrels are used for an aging period of 20 months.

VARIETAL

Pinot Noir 100%

TASTING

This vintage has a tightly perfumed bouquet of violets, dark berries and earth, just a touch of foliage. The palate is medium-bodied with grainy tannins, a touch of acidity and cassis towards a well-defined finish. It is also delicate and straightforward with a floral note and a silky, easy finish.

Enjoy it for the next 6-8 years.

